

## CHRIST'S COLLEGE UPPER HALL MENU

WEEK 1	Monday 2nd October	Tuesday 3 <sup>rd</sup> October	Wednesday 4 <sup>th</sup> October	Thursday 5 <sup>th</sup> October	Friday 6 <sup>th</sup> October	Saturday 7 <sup>th</sup> October	Sunday 8 <sup>th</sup> October
LUNCH UPPER HALL	Courgette And Coriander Soup (Celery)	White Onion, Potato And Thyme Soup (Celery)	Squash And Sage Soup (Celery)	Roasted Root Vegetable Soup (Celery)	Curried Parsnip Soup (Celery – Mustard)	Brunch is served from.	Brunch is served from.
	Caribbean Jerk Chicken,	Honey Roast Ham With A	Grilled Salmon Burger, Rocket, Lemon And Garlic Mayo	Sausage And Cider Casserole	Battered Fish Breaded Plaice	11.00am - 12.30pm	10.30am - 12.00pm
	Sweetcorn Salsa (Mustard - Celery)	Mustard Cream Sauce (Mustard-Milk-Sulphites)	(Gluten - Fish - Egg)	With Glazed Apples And Sage (Sulphites - Gluten)	Battered Sausage (Gluten - Crustacean - Fish)	FULL ENGLISH BREAKFAST	FULL ENGLISH BREAKFAST
	Vegetable Ramen	Wild Mushroom Gnocchi	Squash & Halloumi Flatbreads	Balsamic Onion Tart	Vegetarian Pies	Including	Including
	(Egg-Sesame)	(Gluten-Dairy)	Thai Green Vegetable Curry	(Gluten-Dairy-Egg)	(Allergens To Be Provided On The Day)	Vegan Sausage	Vegan Sausage
	Vegetable Gyoza With Ponzu Sauce (Wheat-Soya-Sesame)	Spinach And Sweet Potato Dahl	Carbonara Pasta (Dairy-Gluten-Sulphites)	Spiced Root Vegetable & Lentil Casserole (Celery)	Battered Vegan Sausage (Gluten - Soya)		
	Tomato & Pesto Pasta (Dairy-Gluten-Pine Nuts)	Beef Ragu Pasta (Gluten-Sulphites)	A Selection Of Sides And Salads	Tuna & Sweetcorn Pasta (Gluten-Fish-Egg)	Sun-Dried Tomato & Spring Onion Pasta (Gluten)	Lunch Option	Lunch Option
			Salaas		, ,	Pasta	Pasta
	A Selection Of Sides And Salads	A Selection Of Sides And Salads	Desserts of the Day	A Selection Of Sides And Salads	Chips Garden Peas Mushy Peas	Vegetables	Vegetables
	Desserts of the Day	Desserts of the Day		Desserts of the Day	Baked Beans Curry Sauce (Mustard) Tartare Sauce (Egg - Sulphites)	Green Salad	Green Salad
					Desserts of the Day		
DINNER UPPER HALL	Courgette and Coriander Soup (Celery)	White Onion, Potato and Thyme Soup (Celery)	Squash and Sage Soup (Celery)	Roasted Root Vegetable Soup (Celery)	Curried Parsnip Soup (Celery – Mustard)	Gunpowder Chicken (Soya-Peanuts-Sulphites)	Tonkatsu Pork With Tangy Slaw (Gluten-Egg-Soy-Mustard-
	Black Vinegar Braised Pork	Salmon Souvlaki With Tzatziki	Club Sandwich (Gluten-Egg-Mustard)		Coconut & Tamarind Fish Curry (Fish-Mustard)	Roast Pumpkin With Kale & Feta, Miso Dressing	Fish)
	Belly With Pickled Chillis (Sulphites)	& Flat Bread (Fish-Sulphites-Dairy-Gluten)	Bibimbap (Korean Hot Rice	Pork Belly Baguette With South Carolina BBQ Sauce	Sun Dried Tomato & Pesto	(Dairy-Soya)	Pastizzi With Ricotta And Spring Onions
	Sun Dried Tomato & Pickled	Shakshuka	Bowl) (Sesame)	(Celery-Mustard-Gluten)	Penne (Gluten-Dairy-Pine Nuts)	Pea & Potato Samosa (Gluten-Mustard)	(Gluten-Dairy-Egg)
	Jalapeno Quesadilla (Gluten-Sulphites-Dairy)	(Egg)	Tomato & Aubergine Penne (Gluten-Sulphites)	Balsamic Onion Tart (Gluten-Egg)	Vegan Hot Dog With South	Skin On Fries	Cauliflower & Tomato Curry (Mustard)
	Jerk Tofu Skewers	Falafel With Lemon Tahini, Pickled Cabbage & Flat Bread	Paprika Roasted New Potatoes	Vegan Loaded Nachos	Carolina BBQ Sauce (Gluten-Sulphites-Soya-	New Potatoes Onion Rings	Roast Potatoes
	(Soya)	(Sesame-Gluten-Sulphites)	Green Beans Sweetcorn And Peppers	Sweet Potato Fries	Mustard)	Sweetcorn	Baton Carrots Spring Greens
	Skin On Fries New Potatoes, Sweetcorn	Cous Cous Cauliflower	Roast Courgettes With Lemon	Spicy Rice Carrots	Rice Egg Noodles	Desserts of the Day	Chips
	Red Slaw (Sulphites)	Peas Savoury Rice	Desserts of the Day	Broccoli	Green Beans Mixed Vegetable		Desserts of the Day
	Desserts of the Day	Desserts of the Day		Desserts of the Day	Desserts of the Day		



Week 2	Monday 9 <sup>th</sup> October	Tuesday 10 <sup>th</sup> October	Wednesday 11 <sup>th</sup> October	Thursday 12 <sup>th</sup> October	Friday 13 <sup>th</sup> October	Saturday 14 <sup>th</sup> October	Sunday 15 <sup>th</sup> October
LUNCH UPPER	Smoked Cauliflower Soup (Celery)	Broccoli and Almond Soup (Celery-Nuts)	Mushroom, Garlic and Rosemary Soup	Carrot and Cumin Soup (Celery)	Minted Pea Soup (Celery)	Brunch is served from.	Brunch is served from.
HALL	Hunters Chicken	Fish Pie	(Celery)	Bacon & Cheeseburger With	Battered Fish	11.00am - 12.30pm	10.30am - 12.00pm
	(Dairy-Mustard)  Spinach & Ricotta Gnocchi	(Fish-Dairy-Sulphites)  Spicy Vegetable Stew With	Seared Sea Bass With Red Pepper Salsa (Fish-Sulphites)	Chilli Jam (Gluten-Dairy)	Breaded Plaice Battered Sausage (Gluten - Crustacean - Fish)	FULL ENGLISH BREAKFAST	FULL ENGLISH BREAKFAST
	(Gluten-Dairy)	Vegetable Crisps	Cheese & Onion Sausage Rolls	Sweet Potato, Feta & Pine Nut Stuffed Pepper	Vegetarian Pies	Including	Including
	Vegetable Gratin (Gluten)	Roasted Vegetable Baguette With Smoked Vegan Cheese	(Gluten-Dairy)	(Dairy-Pine Nuts)	(Allergens To Be Provided On The Day)	Vegan Sausage	Vegan Sausage
	Roasted Red Pepper & Tomato Pasta	& Harissa Dressing (Gluten)	Thai Green Vegetable Curry Parmesan & Bacon Pasta	Vegan Mince & Vegetable Pasty (Gluten-Soya)	Battered Vegan Sausage (Gluten - Soya)	Lunch Option	Lunch Option
	(Gluten)	Basil & Olive Pasta (Gluten)	(Dairy-Gluten)	Mushroom And Rosemary	Beef Ragu Pasta	Pasta	Pasta
	A Selection Of Sides And Salads	A Selection Of Sides And Salads	A Selection Of Sides And Salads	Pasta (Gluten)	(Gluten-Sulphites) Chips, Garden Peas, Mushy	Vegetables	Vegetables
	Desserts of the Day	Desserts of the Day	Desserts of the Day	A Selection Of Sides And Salads Desserts of the Day	Peas Baked Beans Curry Sauce (Mustard) Tartare Sauce (Egg - Sulphites)	Green Salad	Green Salad
					Desserts of the Day		
DINNER UPPER HALL	Smoked Cauliflower Soup (Celery)	Broccoli and Almond Soup (Celery-Nuts)	Mushroom, Garlic & Rosemary Soup (Celery)	Carrot and Cumin Soup (Celery)	Minted Pea Soup (Celery)	Lamb Calzone (Gluten-Dairy-Pine Nuts)	Beef Bourguignon With Mashed Potatoes (Dairy-Celery-Sulphites)
	Cheese & Bacon Burger With Smoked Paprika Ketchup	Chermoula & Tomato Fish Tagine (Fish)	Chicken Fricassee (Sulphites-Dairy)	Seared Sea Bass With Red Pepper Salsa (Fish-Sulphites)	Braised Pork Belly Pot Au Feu (Celery)	Butternut Squash & Sage Risotto (Dairy-Sulphites)	Vegetable Cottage Pie (Dairy)
	(Dairy-Gluten-Sulphites- Mustard)	Wild Mushroom Risotto Cakes	Sweet Potato, Feta & Pine Nut Filo Pie	Roast Onion & Chilli Mac N' Cheese	Ratatouille & Goats Cheese Galette (Gluten-Dairy)	Vegan Burger With Kimchi Mayonnaise	Massa man Tofu Curry With Kimchi
	Vegetable Baked Pancakes (Gluten-Dairy-Egg)	(Dairy-Sulphites)  Crispy Tofu with Peanut	(Dairy-Gluten-Pine Nut)  Mushroom & Lentil Ragu With	(Gluten-Dairy)	Vegetable Biriyani With	(Soya-Gluten-Sesame- Mustard)	(Soya-Sesame)  Broccoli
	Roast Aubergine Puttanesca With Tomato Rice & Vegan Cheese	Sauce & Cabbage Slaw (Soya-Sesame-Nuts)	Penne (Gluten)	Vegan Chow Mein (Sesame-Soya)  Herbed New Potatoes	Pomegranate Dressing (Mustard-Cashew Nuts)  Seasoned Wedges	Herb Diced Potatoes Green Beans Sauteed Courgettes And	Carrots Peas Roasted New Potatoes
	(Sulphites)	Sweet Potato Fries Savoury Rice	Coriander Rice Peas And Carrots	Savoury Rice Green Beans	Roasted Med Veg Paprika Carrots	Button Mushrooms Mixed Vegetables	Desserts of the Day
	Chips, Broccoli Carrots Spicy Rice	Cauliflower Sweetcorn	Chips Sag Aloo	Cauliflower  Desserts of the Day	Peas  Desserts of the Day	Desserts of the Day	
	Desserts of the Day	Desserts of the Day	Desserts of the Day	·			



## CHRIST'S COLLEGE UPPER HALL MENU

Week 3	Monday 16 <sup>th</sup> October	Tuesday 17 <sup>th</sup> October	Wednesday 18 <sup>th</sup> October	Thursday 19 <sup>th</sup> October	Friday 20 <sup>th</sup> October	Saturday 21st October	Sunday 22 <sup>nd</sup> October
LUNCH						Brunch is served from.	Brunch is served from.
UPPER	Courgette and Coriander	White Onion, Potato and	Squash And Sage Soup	Roasted Root Vegetable	Curried Parsnip Soup		
HALL	Soup	Thyme Soup	(Celery)	Soup	(Celery - Mustard)	11.00am - 12.30pm	10.30am - 12.00pm
	(Celery)	(Celery)		(Celery)		11.00am - 12.30pm	10.30am - 12.00pm
			Sticky Honey & Beer Glazed		Battered Fish (Fish-Gluten)		
	Meat Feast Pizza	Cajun Salmon With Roasted	Chicken Burger	Pulled Pork Quesadilla	Battered Sausage (Gluten)	FULL ENGLISH BREAKFAST	FULL ENGLISH BREAKFAST
	(Gluten-Dairy)	Peppers	(Gluten-Sulphites)	(Gluten-Sulphites-Dairy)			
		(Fish)			Vegetable Pie	Including	Including
	Sweet Potato, Feta & Pine		Vegetarian Hot Dog With	Miso Roasted Aubergine	(Gluten-Egg)		
	Nut Filo Topped Pie	Pesto & Cherry Tomato Pizza	Crispy Onions & Curry	With Pickled Vegetables		Vegan Sausage	Vegan Sausage
	(Gluten-Dairy-Pine Nut)	(Gluten-Dairy-Pine Nuts)	Mustard	(Soya-Sulphites)	Battered Vegan Sausage	vegan Sausage	vegan Sausage
			(Gluten-Mustard-Egg-Soya)		(Gluten)		
	Vegetable Bean Chilli With	Pea & Courgette Risotto		Warn Vegetable & Smoked			
	Coconut Yogurt & Nachos		Sweetcorn & Jalapeno Fritters	Tofu Salad With Sesame	Olive & Basil Pasta		
	(Dairy)	Beef Ragu Pasta	With Spicy Salsa	Dressing	(Gluten)	Lunch Option	Lunch Option
	, ,	(Gluten-Sulphites)	(Gluten-Sulphites)	(Soya-Sesame)	, ,	·	
	Toasted Pine Nut & Pesto	(Crateri Carpinices)			Chips	Dooto	Doots
	Pasta	A Selection Of Sides And	Carbonara Pasta	Tuna & Sweetcorn Pasta	Garden Peas	Pasta	Pasta
	(Gluten-Pine Nuts-Dairy)	Salads	(Gluten-Dairy-Sulphites)	(Gluten-Fish-Egg-Mustard)	Mushy Peas		
	(2.2.2	Suluds		(cracer ren 28 marcare,	Baked Beans	Vegetables	Vegetables
	A Selection Of Sides And	Desserts of the Day	A Selection Of Sides And	A Selection Of Sides And	Curry Sauce (Mustard)		
	Salads	Desserts of the Day	Salads	Salads	Tartare Sauce (Egg - Sulphites)	Green Salad	Green Salad
	3 3.3 3.5			Salaas	(-88 -64,	Green Salad	Green salaa
	Desserts of the Day		Desserts of the Day	Desserts of the Day	Desserts of the Day		
	•		,	Desserts or the Du,			
DINNER	Courgette and Coriander	White Onion, Potato and	Squash and Sage Soup	Roasted Root Vegetable	Curried Parsnip Soup	Lemon Pepper Chicken With	Scampi Taco With Pico De
UPPER	Soup	Thyme Soup	(Celery)	Soup	(Celery)	Green Pepper Salsa	Gallo & Sour Cream
HALL	(Celery)	(Celery)		(Celery)		(Mustard)	(Gluten-Shellfish-Dairy)
			Beef Lasagne		Pig In Blanket Hot Dog With		
	Ham & Mushroom Pie	Chicken & Prawn Gumbo	(Gluten-Dairy)	Pan Fried Hake With Sesame	Crispy Onions & Smokey BBQ	Roast Carrot & Feta Tart	Mixed Bean & Halloumi
	(Gluten-Dairy-Mustard)	(Dairy-Celery-Shellfish)	, , , , , , , , , , , , , , , , , , , ,	Gremolata & Chilli Oil	Sauce	(Dairy-Gluten)	Stew
	,			(Fish-Sesame)	(Gluten-Mustard)	, , ,	(Dairy-Celery)
	Aubergine & Goats Cheese	Spinach and Sweet Potato	Roast Vegetable Cassoulet			Sun Dried Tomato & Olive	
	Pasta	Dahl	(Celery-Gluten-Mustard)	Creamy Mushroom & Leek	Sweet Potato Cake With	Paella	Jackfruit Tacos With Pico De
	(Dairy-Gluten)		(ecicly diater wastara)	Gratin (Gluten-Dairy)	Poached Egg		Gallo
	(a any arasany	Butternut Squash Pie	Aubergine Teriyaki Bowl		(Egg-Gluten)	Green Beans	
	Vegan Chilli Non Carne	(Gluten)	(Sesame-Soya)	Sweet Potato & Puy Lentil	( 88 3 3 3 7	Lime And Coriander	Roast Potatoes
	vegan eniin ven earne		(Sesame-Soya)	Linguine	Warm Vegetable & Smoked	Sweetcorn Rice	Roast Parsnips And Carrots
	Steamed Rice	Broccoli	Parmentier Potatoes	(Gluten)	Tofu Salad With Sesame	Chips	Savoury Rice
	Peas	Sweetcorn	Jacket Halves	(G.acc)	Dressing	Gp3	Potato Wedges
	Baton Carrots	Sauteed Potatoes	Cauliflower With Sauteed	Sweet Potato Fries	(Soya-Sesame)	Desserts of the Day	i otato weages
	Potato Wedges	Fried Rice		Sauteed Courgettes	(soya sesame)	Desserts of the Day	Desserts of the Day
	rotato Wedges		Onions Croon Boons	Corn On The Cob	Cumin Carrots		Desserts of the Day
	Doccorts of the Day	Desserts of the Day	Green Beans	Rice	Broccoli		
	Desserts of the Day		Descrite of the De	Nice	Fries		
			Desserts of the Day	Desserts of the Day	Pilaf Rice		
				2 costs to the buy			
					Desserts of the Day		

28/09/2023 -updated brunch times\_dates



## CHRIST'S COLLEGE UPPER HALL MENU

Week 4	Monday 23 <sup>rd</sup> October	Tuesday 24 <sup>th</sup> October	Wednesday 25 <sup>th</sup> October	Thursday 26 <sup>th</sup> October	Friday 27 <sup>th</sup> October	Saturday 28 <sup>th</sup> October	Sunday 29 <sup>th</sup> October
LUNCH	Smoked Cauliflower Soup	Broccoli and Almond Soup	Mushroom, Garlic and	Carrot and Cumin Soup	Minted Pea Soup	Brunch is served from.	Brunch is served from.
UPPER	(Celery)	(Celery-Nuts)	Rosemary Soup	(Celery)	(Celery)		
HALL		De alle dandere le la langue	(Celery)	Variation Calaba Basedad	Battered Fish (Fish-Gluten)	11.00am - 12.30pm	10.30am – 12.00pm
	Griddled Chicken Breast With Hazelnut & Red Chilli	Devilled Whitebait With Lemon Mayonnaise	Beef Cobbler	Yogurt & Spice Roasted Salmon	Battered Sausage (Gluten)		
	Pesto	(Fish-Gluten-Mustard-Egg)	(Gluten-Dairy-Egg-Celery)	(Fish-Dairy)	Vegetable Pie	FULL ENGLISH BREAKFAST	FULL ENGLISH BREAKFAST
	(Nuts-Sulphites)	( 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	(Glatell Bally 188 Selely)		(Gluten-Egg)		
		Cannelloni With Pumpkin,	Goats Cheese & Red Onion	Grilled Halloumi With Garlic		Including Vegan Sausage	Including Vegan Sausage
	Sweet Potato Hash With	Spinach & Nutmeg Cream	Pizza (Gluten-Dairy)	& Chilli Roasted Vegetables	Battered Vegan Sausage		
	Fried Egg & BBQ Beans	Sauce		(Dairy)	(Gluten)	Lunch Option	Lunch Option
	(Egg)	(Gluten-Dairy)	Moving Mountain Burger With	Roasted Sweet Potato		'	
	Szechuan Salt Dusted	Sweet & Sour Plant Based	Balsamic Onions	Quesadilla With Beans &	Beef Ragu Pasta	Pasta	Pasta
	Cauliflower With Chilli	Fillets	(Gluten-Soya)	Guacamole	(Gluten-Sulphites)		
	Mayo Dip	(Soya)	Bacon & Cheese Pasta	(Gluten)	Chips	Vegetables	Vegetables
	(Celery-Mustard-Egg)		(Gluten-Dairy)		Garden Peas	V 050 tubico	regetasies
		Olive & Basil Pasta	, , , , , , , , , , , , , , , , , , ,	Mushroom & Rosemary	Mushy Peas	Green Salad	Green Salad
	Roasted Red Pepper & Tomato Pasta	(Gluten)	A Selection Of Sides And	Pasta (Cluton)	Baked Beans	Green Salad	Green Salad
	(Gluten)	A Selection Of Sides And	Salads	(Gluten)	Curry Sauce (Mustard)		
	(Glatell)	Salads	Descents of the Dev	A Selection Of Sides And	Tartare Sauce (Egg - Sulphites)		
	A Selection Of Sides And		Desserts of the Day	Salads	Desserts of the Day		
	Salads	Desserts of the Day					
	Decrete of the De			Desserts of the Day			
	Desserts of the Day						
DINNER	Smoked Cauliflower Soup	Broccoli and Almond Soup	Wild Mushroom, Garlic and	Carrot and Cumin Soup	Minted Pea Soup	Smoked Bacon & Chicken	Lamb & Guiness Stew With
UPPER	(Celery)	(Celery-Nuts)	Rosemary Soup	(Celery)	(Celery)	Pie	Herb Dumplings
HALL	Doule Chan With Cidon	Doof Cabbles	(Celery)	Charina O Daon Cassaulat	Colomorii Mith Franka Hot	(Gluten-Dairy)	(Gluten-Sulphites)
	Pork Chop With Cider Cream & Roasted Root	Beef Cobbler (Gluten-Celery-Egg)	Suffolk Smokies	Chorizo & Bean Cassoulet (Celery-Dairy-Gluten)	Calamari With Franks Hot Sauce Mayo	Cheese & Pesto Toasted	Spinach & Paneer Coconut
	Vegetables	(Gluten celety Egg)	(Fish-Dairy-Gluten)	(ecicly bally diatell)	(Crustacean-Gluten-Egg-	Sandwich	Curry With Poppadom's
	(Sulphites-Dairy)	Spiced Potato Wedges With		Aubergine Parmigiana Steak	Mustard)	(Gluten-Dairy-Pine Nut)	(Dairy-Mustard)
		Bean Chilli, Sour Cream &	Plant Based Hot Dog With	(Gluten-Dairy-Egg)			
	Roasted Aubergine &	Spring Onions	Sauerkraut & Curry Mustard		Sweet Potato Chipotle Stew	Vegetable Tagine With	Vegan Crispy Burger With
	Artichoke Pizza (Gluten-Dairy)	(Dairy)	(Mustard-Soya-Gluten)	Vegan Mac N' Cheese (Gluten)	(Celery)	Herbed Cous Cous (Gluten)	Spicy Salsa
	(Gluten-Dairy)	Lentil Cakes With Dill & Garlic	Yaki Udom With Chestnut	(Glutell)	Vegan Meatball Sub With	(Glutell)	(Gluten-Soya)
	Vegan Bean Chilli With	Mayonnaise	Mushrooms	New Potatoes	Tomato & Roasted Peppers	Chips	Roast Potatoes
	Coconut Cream & Nachos	(Mustard)	(Soya-Sulphites-Gluten)	Mixed Veg	(Gluten)	Broccoli	Glazed Carrots
				Cauliflower With A Chilli		Mixed Salad	Cabbage
	Skin On Fries	Roasted Baby Potatoes	Potato Wedges	Dressing	Sag Aloo	Mixed Vegetables	Curly Fries
	Rice Pilaf	Turmeric Rice	Peas Named Soled	Balsamic Onion Tart	Basmati Rice	Descrite of the De	December of the De
	Carrots Peas	Green Beans Sweetcorn	Mixed Salad Broccoli	(Gluten-Egg)	Peas Roasted Med Veg	Desserts of the Day	Desserts of the Day
	r cas	SWEELLUIII	DIOCCOII	Desserts of the Day	Noasieu Meu Veg		
	Desserts of the Day	Desserts of the Day	Desserts of the Day	2 33331 60 61 6116 5049	Desserts of the Day		
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